

Checking

Food ★ Fun ★ Frolic
By Bill Whitman

It's Lent - - - It's Temporary

But the seafood available at Millie's Seafood Grotto in Redondo Beach is anything but temporary. Millie offers dozens of entrees in the seafood department and many are taking advantage of her ample menu during the lenter season.

Let's take a look at lunch-eon, for example. There's that Catalina swordfish lightly broiled with oil, wine and lemon sauce and at only \$1.65. Included in this entree is soup or salad, potatoes, garlic bread and coffee. How's that for quality and quantity!

Or for the dinner time of-fering there's the cloppino, ab-solute steak and salmon lead-ing the list. Plus of course there's Millie's "Fish of the Month" lobster tail amandine.

Millie Riera's newly de-corated dinner house is open seven days a week and is located at 1700 Esplanade at Avenue I. Right there on the corner where you have a wide view of the Pacific while lunching, dining or just enjoy-ing some of "Major" or "Sam's" beautiful concoctions whipped up at the friendly little cocktail bar. And if it'll make you feel a bit more se-cure, why not "phone for res-ervations by dialing 375-1488.

While you're down in that neck of the woods and are thinking ahead to Easter, you might keep in mind the Pen and Quill Restaurant in Man-hattan Beach.

In fact, you might even want to drop by and get acquainted with general man-ager, Pat O'Daly while enjoy-ing a late, late snack or a cocktail.

Pat, incidentally, recom-mends you make your res-ervations now for the Easter bit if you intend dining out that day. For that call 772-2257.

Now then, traveling in the other direction but still along the beach beat, you might think in terms of the S.S. Princess Louise at Berth 230 on Terminal Island.

The Roundmen opened aboard the Princess this Mon-day, April 1, and that was no April Fool gag. They surely had a "grand opening" and played in the lounge from 9 o'clock on for the apprecia-tive patrons aboard the plush ship dinner house.

They've got a feature down there you shouldn't miss. It's Chef Paul Louis Peron's Roast



CANAPES . . . and shrimp are two of the entrees which recently won a certificate from the Chefs de Cuisine Association of Southern California for Lino Bernon-gbi, executive chef at the International Hotel.

Rack of Spring Lamb which is served with bouquetsiere of vegetables, appetizer, soup or salad, a nice loaf of fresh bread, dessert and beverage and all goes off at \$5.75 com-plete.

This exciting floating res-taurant opens daily for lunch-son, dinner, cocktails and banquets, the latter for up to 400 persons in the Captain's Ballroom.

If you're planning a "do" anytime in the near future you might give 'em a call at 831-2351 and nail down some reservations.

By way of doing a bit more traveling, there's a spot up the coast a ways called Santa Barbara Inn in the town of Santa Barbara where they

present excellent food fare and entertainment.

Just recently David Bern-heimer was appointed gen-eral manager of the inn and he's no new-comer to the food busi-ness, according to president Alex Shustin.

For all you who are ac-quainted in Santa Barbara, you must know the Memphis Restaurant where Bernheimer was owner-hoat for some time. They also have a place in Pasadena.

In addition, Mr. Bernheimer was general manager of the Wonder Palms in Palm Springs and more recently maitre'd of the Corsican Restau-rant in Hollywood. So you can see, this gent must know his business when it comes to operating a good restaurant.

And since we're doing the full loop and we just men-tioned Palm Springs, let's not lose track of still another in-teresting spot and that's the Billmore Hotel in Palm Springs.

They're enjoying one of their most spectacular sea-sons yet down there. To men-tion a few who have availed themselves of this delightful desert spot, Michael Landon, Eddy Sehall, the Jim Backus, Sheldon Leonard, Emogena Coco and husband King Don-ovan along with Hal Marche were among some of the celebrities enjoying golf and tennis, not to mention the ex-citing menus in the exquisite Garden Room recently.

And now making our way back to town we come to the Marquis Restaurant on the Sunset Strip where Claude Kennedy (seems that name's been in print so m-e-w-h-e-r-e sometime lately) appears every Sunday nite at the piano bar for your entertain-ment. Claude was recently signed into this colorful Sun-set Strip dining.

He's well known in and around Los Angeles having appeared at such spots as The Cove, the Tail o' the Cock and the Persian Room of the Be-verly Hills Hotel.

As you must know, The

Marquis is known for the excellent Continental cuisine and fine steaks and they serve dinner 'til one in the a.m. Aldo Lavagnine and Pasquale Lombardo serve nite-ly as maitre'ds.

Planning something in the way of a dinner meeting, a banquet or just a small din-ner party? Make a 'phone call to 656-1313 and get yourself a reservation.

Ever hear of Cordorito Asado, Casa Botin? Well it's individual broiled rack of young spring lamb that owner-hoat Bill Fremont will serve Sunday, April 14th, at his Matador Restaurant. This de-licious dish is served with a sauce originated at the Casa Botin, a restaurant founded in Madrid in the 18th century. This's to be a special Easter dinner for \$4.75. Oh of course, the regular menu will prevail as well.

Stopped in at a favorite spot in Leimert Park one afternoon last week and talked with some of the good folk there (Raffles) when sud-denly a young lady pointed her finger in our direction and said, "Hey, I know who you are!" You write all that stuff about restaurants.

Well, having been "uncov-ered" we had to cop out to it and then she went on to say that she had read something about the "fabulous" sand-wiches that Mike whips up at Nick Cicciorelli's Jet Room Lounge on La Cienega at Cen-tinela.

So, according to this lady, she and some friends hid themselves on down to the Jet Room and demanded one of Mike's "gobbler" sand-wiches which is nothing more than a turkey san. How-ever, when this guy puts one of those together, he doesn't spare the horses—you'll ex-cuse the usage of words there! For a half a buck, you can't beat it!

Tell you something else you can't beat at the Jet Room and that's that entertainment Nick's featuring every Thurs-day, Friday and Saturday nite.

DRIVE-IN ROADIUM THEATRE
2500 Redondo Beach Blvd., Gardena • 375-2664
APRIL 2-3-4
"WATERHOLE #3"
"THE BIGGEST BUNDLE OF THEM ALL"
APRIL 7-8-9
"A GUIDE FOR THE MARRIED MAN"
"MODESTY BLAISE"
SWAP MEET WED. & THUR. 9 P.M. & SUN. 11 A.M. TO 1 P.M.

WILD! WILD! WILD!
THE WILDER BROS.
Tues. thru Sat.
BANQUET FACILITIES TO 250
WEDDING RECEPTIONS
Company Parties • Club Groups
Fashion Show Thursday Noon

UNITED ARTISTS
Pacific Coast Hwy. at Crenshaw • 325-4232

WARREN BEATTY FAVE DUNAWAY BONNIE & CLYDE
They're young... they're in love... and they kill people.
Succeeded by MATURE AUDIENCES

BACH-YEN
OPENS TUES. APRIL 9 • FAMED VIETNAM SONGBIRD
Last 6 Nites • Class 5n., April 7
CANTONESE AND MANDARIN DINERS • DANCING • NO COV. O MI. NO ADM.
3901 PACIFIC COAST HWY. TORRANCE

KYOTO SUKIYAKI
1908 So. Western Ave., Gardena PA 1-147 • 377-7611



SMOOTHIE - BOOTHIE . . . And if you've never sat for an evening and listened to "Boothie" then you just don't know what it's like to hear "smooth" music. Ruthie Thomas has the most beautiful knack with people and pianos you've ever heard. She's ap-pearing Thursday, Friday, and Saturday nites at the Jet Room Lounge.

She's Ruthie Thomas those three nites at the piano-bar and "the thing." Now the thing means that sort of "side-man" type of arrangement Nick had installed in there and this little lady knows how to make it talk.

But actually, Ruthie Thomas doesn't need a side-man, per se to put her stuff across. She's that loaded with talent and personality. We must say this, however, in all fairness! There is one fault we find with Miss Thomas . . . She's at the Jet Room only three nites a week instead of seven! And waddall you bet, she could load the spot for seven as she does with the three! Not only does she load the joint but she keeps the peo-ple there, too! Now there aren't many entertainers around about which you can say that.

Got your reservations nailed down yet for Sam Failla's Bus Party? Better get moving if you haven't! It's the opening game for the Angels, y'know and Sam's got a bus heading Anaheim way for the event. It's to be a nite game be-tween the Angels and the

Entertainment Thursday, Friday and Saturday At Peninsula Center and Torrance Only
RED ONION
Sears Style MEXICAN FOOD
COCKTAILS
3 BIG ADDRESSES
11825 So. Hawthorne Blvd., Hawthorne 676-9161
23305 So. Hawthorne Blvd., Torrance 378-8386
27736 Silver Spur Rd., Peninsula Center 377-5660

Poached Fillet of Halibut
Cheese Souffle Sauce on Casserole
An Inimitable Pen & Quill Specialty
DANCING & ENTERTAINMENT by the CY DUBELL GROUP
Includes: Iced Relish Tray, Tossed Green Salad (Choice of Dressing), Choice of Potato, Hot Rolls & Butter.
\$2.95
 Rendezvous At The Pen & Quill Restaurant
For Reservations FR. 9-2477 • SP. 6-6887

FOR PRESTIGE BANQUETS & PRIVATE PARTIES... the Top o' the Marquis
Overlooking Los Angeles and Beverly Hills, our beautiful banquet facilities—and private bar—are designed to accommodate large or small groups... Ample parking...
The Marquis RESTAURANT For information call 656-1553 8240 Sunset Strip / Hollywood

OPEN DAILY FOR LUNCHEON AND DINNER
Daily - 10 a.m. - 2 a.m. • Sunday 4 p.m. - Midnight
NITELY SUE STEVENS and the HI-HATS
6853 La Tijera (At Centinela) 645-1600

King's X
dancing and entertainment nightly
the DAVE HOWARD trio
INTERNATIONAL HOTEL
at entrance to L.A. International Airport

Yankees—always a good take-in—and the bus will leave the San Francisco Restau-rant and Cocktail Lounge the evening of April 11—that's like a week from tomorrow nite.

For a five dollar bill you get the whole works. Good seat, good ride, good refresh-ments—everything plus good fellowship. Yes, and even girl-ship!

Why not plan on making an evening of it by taking dinner at the San Francisco—one of those great specials "Frank" puts out there. A prime rib, top sirloin or a New York and all delightfully charbroiled at a mere buck ninety-five.

The Loewards are still hold-ing forth at the San Fran-cisco nites so you can be sure of being highly entertained upon your return from the game. Let's go!

There's a new luncheon and dinner menu available for you in the neighborhood in case you didn't know. Len Pucci has finally got his Wall Street West Restaurant open up there at the head of the occu-pator in the Union Bank Build-ing of Del Amo Center on Hawthorne Blvd.

Luncheon starts at 11 a.m. and runs 'til two-thirty with a fine assortment of luncheon goodies with which to tickle your palate. Complete lunch-things or just sandwiches, which ever you desire and priced right. Then the dinner starts at about five and prices range from \$3.25 to \$5.50. Plus, the cocktails are ample and tasty in an atmosphere that leaves nothing to be de-sired. You've got 'phones at the booths, too, so you can keep in touch with the office.

HELP . . . Well now, if this is the kind of life guard offered at the swimming pool of the In-ternational Hotel, there's going to be a mad dash for drowning! She's Anne Travers who does much for TV, motion pictures and the stage—as anyone can plainly see. . . SEE?

Fly to the Red Balloon
... for All You Can Eat Chicken!
\$1.09
... and for All You Can Eat Spaghetti!
99c
Red Balloon
Coffee Shops
17844 HAWTHORNE BLVD. TORRANCE-378-9119

THE DEPUENTES BROS.
TUESDAY THRU SATURDAY
MONDAY NITE HAWAIIAN NITE
Family style dinner from \$1.99
EXOTIC POLYNESIAN COCKTAILS
Entertainment Mon. thru Sat. Nights in the cocktail lounge
Acts of free parking in front and rear
PHONE 326-2429
25218 Crenshaw Blvd., Torrance 15th St. at Pacific Coast Hwy. 1931

FISHERMAN'S HAVEN
Fresh Oysters and Clams on the Half Shell
MANY OTHER SEAFOOD SPECIALTIES
LUNCH • DINNER COCKTAILS
at Fisherman's Wharf
FR. 5-1477 Redondo Beach

INDIAN VILLAGE RESTAURANT
Featuring SEAFOOD SPECIALTIES
Such as Lake Superior Whitefish, Alaska King Crab Legs, Planked Salmon.
LUNCHEON - DINNER POW WOW ROOMS - FIREWATER
Open Daily from 11:00 A.M. • Telephone: 378-8961
4020 PACIFIC COAST HIGHWAY TORRANCE

Fete
TAKE OUT, TOO
HABIT-FORMING BARBECUE
RIBS • CHICKEN
SHORTRIBS • TACOS
11118 HAWTHORNE BLVD. INGLEWOOD • WE. 25-9287 COCKTAILS

FAMILY NITE SPECIAL
WEDNESDAY & THURSDAY - 3 P.M. TO 9 P.M.
ALL YOU CAN EAT BUTTERED SPAGHETTI
with Italian Meat Sauce
Grated Parmesan Cheese
Tossed Garlic Bread
Chilled Green Salad
99c
WRAY'S RESTAURANT
16421 CRENSHAW - GARDENA - 772-4057

MILLIE'S SEAFOOD GROTTTO
LUNCHEON, DINNER, COCKTAILS DAILY
BREAKING THE PACE

OPEN DAILY
Luncheon • Dinner
11 a.m. - 11 p.m.
Piano Bar Entertainment
Wray's
11925 E. M. Blvd., W.A. "Around the Corner From the Club Shop" GR 5-7755

Thursday • Friday • Saturday
RUTHIE THOMAS
JET ROOM LOUNGE
6815 La Cienega (Near Centinela) 670-8063

LUNCHEON • DINNER • COCKTAILS • CLOSED SUNDAY
Pucci's WALL ST. WEST UNION BANK BLDG. Del Amo Center 371-5073

ERNIE MENEHUNE
CANTONESE AND MANDARIN DINERS • DANCING • NO COV. O MI. NO ADM.
3901 PACIFIC COAST HWY. TORRANCE

FAMOUS CHAMPAGNE DINERS OPEN 7 P.M.
Captain's Table
LA CIENEGA AT 3RD / 689-7055